24. (Once Amended) A composition according to claim 33, wherein the oxidizable substrate for the galactose oxidase comprises at least one of: a compound naturally present in cereal flour, lactose or a hydrolysis product of arabinogalactan.

28. (Once Amended) A composition according to claim 33, wherein the compound convertible into a substrate for the galactose oxidase includes at least one of a compound naturally present in cereal flour or a gum.

32. (Once Amended) A composition according to claim 33 which further comprises, in the second component, a compound which is capable of being converted into the substrate for the galactose oxidase.

33. (Twice Amended) A composition comprising, as a first component, a galactose oxidase (EC 1.1.3.9) and, as a second component: (i) an oxidizable substrate for the galactose oxidase which is at least one of a galactan, a galactose oligomer or a galactose dimer, (ii) an oxidizable substrate for the galactose oxidase including at least one of a galactan, a galactose oligomer or a galactose dimer, and an enzyme which is capable of converting a compound into a substrate for the galactose oxidase, or (iii) an enzyme which is capable of converting a compound into a substrate for the galactose oxidase.

34. A composition according to claim 33 wherein the galactose oxidase is derived from an organism which is selected from the group consisting of a plant species, a fungal species and a bacterial species.

35. A composition according to claim 33, wherein the compound which can be converted into a substrate for the galactose oxidase is a galactose containing compound.

36. A composition according to claim 33 wherein the compound which can be converted into a substrate for the galactose oxidase is a compound naturally present in cereal flour or a component hereof.

37. A composition according to claim 36 wherein the compound naturally present in cereal flour is a pentosan or a xylan.

38. A composition according to claim 33 which comprises a compound which is an oxidizable substrate for the galactose oxidase.

39. A composition according to claim 38 wherein said compound which is an oxidizable substrate for the galactose oxidase is a component of a compound naturally present in cereal flour.

40. (Once Amended) A composition according to claim 39 further comprising lactose, galactose or a combination of lactose and galactose. new issue & new matter *

41. A composition according to claim 33 wherein the second component is an enzyme including a hemicellulase, a pentosanase, a xylanase, an arabinofuranosidase, a mannanase, a galactanase or a ß-galactosidase.

42. A composition according to claim 33 which comprises a further enzyme component including a cellulase, a starch degrading enzyme, a lipase or a protease.

43. (Twice Amended) A composition according to any of claims 33 or 35-42 further comprising a non-enzymic dough additive compound.

44. (Once Amended) A composition according to claim 33 wherein the amount of galactose oxidase is in the range of 1 to 10,000 units per g.

45. (Twice Amended) A method of preparing a flour dough comprising adding to the dough an amount of the composition of any of claims 33, 35-42 or 44 which is sufficient to obtain an amount of galactose oxidase activity in the dough which is in the range of 1 to 10,000 units per kg of flour.

46. A method according to claim 45 wherein the flour dough is a noodle dough.

47. A method according to claim 46 wherein the flour dough is an alimentary paste dough.

48. A method of preparing a bakery product, comprising baking the flour dough obtained by the method of claim 45.

49. A method of using the composition of claim 33, comprising adding the composition to dough ingredients, dough additives, a dough or a combination thereof.

50. A method according to claim 49, wherein the composition comprises a further enzyme component which includes a cellulase, a starch degrading enzyme, a lipase or a protease.

51. A method according to claim 49 or 50, wherein the composition further comprises a non-enzymic dough additive compound.

52. A method according to claim 49 or 50, wherein the galactose oxidase added to the dough ingredients, dough additives or the dough is substantially free of other enzyme activities.